

Tiramisù classico e cioccolato

Classic tiramisù with chocolate

Serves 6

Active time: 25 minutes

Start to finish: 6 1/2 hours (includes chilling)

Ingredients:

3 large eggs, separated	2 tablespoons sweet Marsala wine
3/4 cup sugar	18 crisp Italian ladyfingers (6 ounces)
1 (8-ounce) container mascarpone cheese (1 scant cup)	1/4 cup fine-quality bittersweet (not unsweetened) chocolate shavings, made with a vegetable peeler, or 2 tablespoons unsweetened cocoa powder
1/2 cup chilled heavy cream	
2 cups very strong brewed coffee or brewed espresso, cooled to room temperature	

Beat together yolks and 1/2 cup sugar in a large bowl with an electric mixer at medium speed until thick and pale, about two minutes. Beat in mascarpone until just combined.

Beat whites with a pinch of salt in another bowl with cleaned beaters until they just hold soft peaks. Add remaining 1/4 cup sugar a little at a time, beating, and then continue to beat whites until they just hold stiff peaks. Beat cream in another bowl with cleaned beaters until it just holds soft peaks. Fold cream into mascarpone mixture gently but thoroughly, and then fold in whites.

Stir together coffee and Marsala in a shallow bowl. Dip one ladyfinger in coffee mixture, soaking it about four seconds on each side, and transfer to an eight-inch glass baking dish (two-quart capacity). Repeat with eight more ladyfingers and arrange in bottom of dish, trimming as needed to fit snugly. Spread half of mascarpone mixture evenly over ladyfingers. Make another layer in same manner with remaining ladyfingers and mascarpone mixture. Chill tiramisù, covered, at least six hours.

Just before serving, sprinkle with chocolate.

Recipe by Chef Fabio Trabocchi



Garden Café Italia

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Nicola Malinconico, *Cloud-borne Saints above a Lake*, c. 1695, pen and brown ink with brown wash over traces of black chalk, with three of the four corners made up, National Gallery of Art, Washington, Wolfgang Ratjen Collection, Patrons' Permanent Fund, 2007